

Pizza with Ground Beef Topping

Meal Components: Vegetable - Red / Orange, Vegetable - Other, Grains, Meat / Meat Alternate

Main Dishes, D-31

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Pizza dough in pans (18" x 26" x 1"		2 1/2 sheet pans		5 sheet pans	1. For pizza crust: Use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15).
Raw ground beef (no more than 15% fat)	3 lb 4 oz		6 lb 8 oz		
					2. For pizza topping: Brown ground beef. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes.
*Fresh onions, chopped	5 oz	3/4 cup 2 Tbsp	10 oz	1 3/4 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	1 oz	1/2 cup	2 oz	1 cup	
Granulated garlic		2 1/2 tsp		1 Tbsp 2 tsp	
Canned low-sodium tomato paste	1 lb 12 oz	3 cups 2 Tbs (1/4 No. 10 can)	3 lb 8 oz	1 qt 2 1/4 cups (1/2 No. 10 can)	
					3. Add tomato paste, pepper, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer for 15 minutes.
Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Water		2 qt		1 gal	

Dried parsley	3 Tbsp		1/4 cup 2 Tbsp	
Dried basil	2 tsp		1 Tbsp 1 tsp	
Dried oregano	2 tsp		1 Tbsp 1 tsp	
Dried marjoram	1/2 tsp		1 tsp	
Dried thyme	1/2 tsp		1 tsp	
Lite mozzarella cheese, shredded 4 lb	1 gal	8 lb	2 gal	<p>4. Sprinkle 8 ½ oz (2 cups 2 Tbsp) shredded cheese evenly over each sheet pan. Sprinkle 4 ¼ oz (1 cup 1 Tbsp) shredded cheese evenly over each half-sheet pan.</p> <p>5. Spread 3 lb 5 oz (1 qt 1 cup) beef mixture over cheese in each sheet pan. Spread 1 lb 10 ½ oz (2 cups 2 Tbsp) beef mixture over cheese in each half-sheet pan.</p> <p>6. Sprinkle 1 lb 1 oz (4 ¼ cups) shredded cheese evenly over topping in each sheet pan. Sprinkle 8 ½ oz (2 cups 2 Tbsp) shredded cheese evenly over topping in each half-sheet pan.</p> <p>7. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes CCP: Heat to 155° F or higher for 15 seconds.</p>

Notes
Comments: *See Marketing Guide. A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	6 oz	12 oz

Serving	Yield	Volume
1 piece provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, and 2 oz equivalent grains.	50 Servings: about 15 lb	50 Servings: 2 ½ sheet pans
	100 Servings: about 30 lb	100 Servings: 5 sheet pans